

## FireFly Farms Cabra La Mancha

In the course of their travels, FireFly founders Mike and Pablo were inspired by the cheeses of the Basque region of northern Spain to create Cabra la Mancha: small batch handcrafted wheels that represent the best the land had to offer. Their cheesemakers have since perfected their version of a Spanish-style, semi-soft washed rind cheese: Cabra la Mancha.

Every other day FireFly’s cheesemakers flip and wash wheels of Cabra by hand using a brine comprised of water, salt, and surface ripening cultures. An earthy, vegetal, orange-colored rind develops on the pudgy wheels as they age for approximately 90 days. Smooth in texture with an aroma redolent of freshly hayed barn.



### Product Details

<b>Item</b>	076551
<b>Brand</b>	FireFly Farms
<b>Sold By</b>	CS
<b>Pack Qty</b>	1
<b>Pack Size</b>	4.5 LB (RW)
<b>Case GTIN/EAN/UPC</b>	90891995000099
<b>Unit UPC</b>	891995000096
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	90 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	4.8 LB (RW)
<b>Ingredients</b>	Pasteurized goat milk, salt, enzymes, cheese cultures.

